



United States  
Department  
Agriculture

Agricultural  
of Marketing  
Service

Stop 0253, Room 2610-S  
1400 Independence Avenue, SW  
Washington, DC 20250

Date: February 11, 2009

**ANNOUNCEMENT LS-132, FROZEN CATFISH PRODUCTS, INVITATION NO 006 as Amended for this Invitation only:**

The U.S. Department of Agriculture (USDA) invites offers pursuant to ANNOUNCEMENT LS-132, to sell Frozen, Breaded, Catfish Products for use in Federal food and nutrition programs. For this invitation only Announcement LS-132 is hereby amended per Attachment I and Attachment II.

Purchases will be made on a f.o.b. destination basis to cities indicated below. Destination quantities listed are estimates and are subject to adjustment based on offerings, changes in recipient needs, market conditions, and program operations.

All offers must be in the format prescribed in LS-132 and be submitted via the internet. Offers must be received by **1:00 p.m., CENTRAL TIME, FRIDAY, February 20, 2009**. Acceptances will be announced by midnight, **Friday, February 27, 2009**. Shipments must be made in delivery period between April 1-15, 2009. **Bids must be submitted electronically via the Internet. Offerors must be assigned a Logon ID by USDA to access the site. The internet address is: <https://pcsd.usda.gov:3077/mdbc1000.exe>. Once connected, follow the online procedures. A "HELP" button provides detailed instructions or call 202-720-2650 for assistance.**

Inquiries about ANNOUNCEMENT LS-132 or this Invitation should be directed to the Contracting Officer; Livestock and Seed Program; USDA, AMS, Stop 0253; Room 2610-South; 1400 Independence Avenue, SW; Washington, D.C. 20250. Telephone: 202/720-2650. FAX: 202/720-9538.

ANNOUNCEMENT : LS132  
INVITATION : 006  
COMM GROUP : 28 FISH  
COMM TYPE : 24 CATFISH, FILET STRIPS, BRD FRZ  
PACK SIZE : 40 20/2 LB PKGS


ITEM NO	DESTINATION CITY	ST	TRANS RESTR	QUANTITY (LBS)
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SHIPPING PERIOD 04/01/09 - 04/15/09

001	AUBURN	ME	TRUCK ONLY	40,000
002	BALTIMORE	MD		40,000
003	NEWPORT NEWS	VA	TRUCK ONLY	20,000
	NORFOLK	VA	TRUCK ONLY	20,000
004	CREEDMOOR	NC	TRUCK ONLY	28,000
	SALISBURY	NC	TRUCK ONLY	12,000
005	COLUMBIA	SC	TRUCK ONLY	40,000
006	KNOXVILLE	TN	TRUCK ONLY	20,000
	NASHVILLE	TN	TRUCK ONLY	20,000
007	CHICAGO	IL	TRUCK ONLY	40,000
008	CHICAGO	IL	TRUCK ONLY	28,360
	ST CHARLES	IL	TRUCK ONLY	11,640
009	OKLAHOMA CITY	OK	TRUCK ONLY	24,000
	TULSA	OK	TRUCK ONLY	16,000
010	BEAUMONT	TX	TRUCK ONLY	20,000
	VICTORIA	TX	TRUCK ONLY	20,000
011	COLUMBIA	MO	TRUCK ONLY	20,000
	DES MOINES	IA	TRUCK ONLY	20,000
012	SAN DIEGO	CA	TRUCK ONLY	80,000

TOTAL QUANTITY FOR COMMODITY TYPE 520,000

TOTAL QUANTITY FOR INVITATION 520,000

  
Angela Thomas  
Contracting Officer  
Livestock and Seed Program

- Purchases made under this invitation, will comply with Announcement LS-132 with the following sections of Announcement LS-132 amended.
- Replace all references to Item Description and Checklist of Requirements (IDCR) for Breaded, Par-Fried, Catfish Strips, Frozen, dated November 2006, with Item Description and Checklist of Requirements (IDCR) for Breaded, Catfish Strips, Frozen, dated January 2009.
- Delete all references and information on product samples and technical proposals. Contracts awarded under this invitation will be produced under the Department of Commerce (DOC) National Marine Fisheries Service Inspection (NMFS) programs per the NMFS instructions.
- Delete all references to the Audit, Review, and Compliance (ARC) Branch.
- Section I.C. Offer Prices and Evidence of Delivery
- Delete fourth paragraph in its entirety and replace with:

"All delivery units--trucklot and less-than-trucklot (LTI,) quantities--must be secured at all times prior to unloading with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials (ASTM) F1157-04 standard. Failure to seal or maintain the delivery unit under seal in accordance with these requirements may subject the shipment to rejection."
- Delete seventh paragraph in its entirety and replace with:

"The ASTM F1157-04 standard can be obtained through the following website: American Society of
- Testing and Materials: <http://www.astm.org/cgi-bin/SoftCart.exe/index.shtml?E+mystore>"
- Delete Section I.D.5. Documentation and Assessment Requirement in its entirety.
- Section II. E. What to Submit, Section 4--Certifications
- Certification 2, delete and replace with:

"2. By submitting this bid, Offeror certifies it HAS read and DOES agree to the terms of LS-132; Appendix 1; Amendment Inv. 006; Item Description and Checklist of Requirements, Effective January 2009; USDA-1, Rev. 2, and Amds. 1,2, 3 and 4 and the Federal Acquisition Regulations (both boxes must be selected).

☐ HAS

☐ DOES"
- Delete Certification 7. in its entirety.

- Delete subsection Technical Proposal in its entirety.
- Delete subsection Technical Proposal Revisions in its entirety.
- Section IV. Provisions of Contract, delete both paragraphs and replace with the following:

The contract consists of Announcement LS-132; the applicable Invitation; the IDCR, applicable NMFS instructions; contractor's offer including SF-129 and Appendix-1; the acceptance by USDA; USDA-1; and the Federal Acquisition Regulations, 48 CFR Section et seq. The following USDA-1 articles are excluded: Articles 34, 49, 50, 64(c), and all of Part E.

- If the provisions of contract documents are not consistent, the following priority order will prevail: Invitation, Announcement, IDCR, , Appendix-1, Federal Acquisition Regulations, and USDA-1.
- Delete Section V. B. in its entirety and replace with the following:

Compliance with processing requirements as described in the IDCR and will be verified by NMFS agents. The cost of all services must be borne by the contractor.

- Delete Section V.D. in its entirety.
- Section VII. Contractor Certificate of Conformance and Checkloading, first paragraph, delete second sentence in its entirety and replace with the following:

"Inspection as required by Article 54 of USDA-1 will be performed by AMS through NMFS agents."

- Section VIII. Shipment - Transfer of Title, second paragraph, delete last sentence in its entirety and replace with the following:

"If product is shipped in other than a commercial carrier and a bill of lading is not issued, the NMFS inspection certificate must document quantity shipped and contractor must obtain a commercial receipt (i.e., warehouse receipt) signed by recipient agent evidencing date of delivery and quantity of product received."

- Section X.A., Shipping Period Contracts, delete item d. in its entirety and replace with the following:

"d. NMFS Inspection Certificate issued at the time of shipment."

- Delete the following Exhibits in their entirety: Exhibit E and Exhibit F
- Delete Attachment I (IDCR) from LS-132 and replace with Attachment II (IDCR).

**USDA, AMS,  
Livestock and Seed Program****APPROVED** **ITEM DESCRIPTION AND  
CHECKLIST OF REQUIREMENTS  
(IDCR) FOR BREADED, CATFISH  
STRIPS, FROZEN**Contracting Officer Technical Representative (COTR):  
Standards, Analysis, and Technology Branch  
Room 2607, Phone: (202) 720-4486**Effective January 2009****I. ITEM DESCRIPTION**

- Item – Breaded catfish strips, Frozen
- Portion Weight – The target portion weight for breaded catfish strips shall be 2.0 ounces.
- Formulation – The frozen breaded catfish strips shall consist of not less than 75 percent catfish flesh in the raw formula.
- Packing – The catfish strips will be packaged in twenty (20) 2-pound bags and placed into cases weighing 40 pounds.

**II. CHECKLIST OF REQUIREMENTS**

Product will be produced under the Food and Drug Administration regulations and all applicable Federal Acts and regulatory references cited therein which are in effect on the date of production.

**A. MATERIALS**

Contractors must describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below.

**1. FISH FLESH**

- a. Domestic Origin of Fish Flesh – The catfish will be harvested from commercial, U.S. farm-raised freshwater catfish of the *Ictaluridae* family: channel catfish (*Ictalurus punctatus*), blue catfish (*Ictalurus furcatus*), and white catfish (*Ictalurus catus*) and its hybrids.
- b. Fresh Only – Only fresh (not frozen) catfish will be allowed.
- c. Flesh Characteristics – The catfish flesh will have characteristics of good quality, including, but not limited to, flavor, texture, and odor and will be evaluated during the prototype review.
- d. Fillets – The catfish strips will be prepared from trimmed catfish shank fillets or irregular/miss cuts (without belly-flap section).
- e. Objectionable Materials – The Contractor must identify and develop a strategy and have a written quality plan that will effectively remove all bones, skin, organs, tails, fins, and foreign materials.
- f. Fish Flesh Content – The breaded catfish strips, frozen shall consist of not less than 75 percent catfish flesh in the raw formula. Catfish flesh injected with added ingredients is prohibited.



**2. INGREDIENTS**

- a. Domestic Origin of Ingredients – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products when U.S. produced products are available from ingredient suppliers.
- b. Batter/Breading – The catfish strips shall be breaded in a cornmeal based breading similar to those normally used for commercial marketed breaded catfish strips. Batter/Breading shall be applied in a manner so that resulting breaded catfish strips will be completely covered by breading without par-frying or heating in anyway. Additional ingredients that include spices, seasonings, salt, etc., may be used as needed to produce the desired flavor, color, texture, and crispness.
- c. Monosodium Glutamate (MSG) – Use of MSG is not allowed.

**3. FINISHED PRODUCT REQUIREMENTS**

- a. Sodium – Maximum sodium content must be less than 400 mg/serving
- b. Fat – Maximum fat content must be 8 grams or less per 112 gram/serving
- c. Trans fats – 0 grams/serving
- d. Portion Weight – During production, target portion weight for catfish strips shall be 2.0 ounces. Quality assurance plans will apply upper and lower specification limits of 3.0 and 1.0 ounces respectively.

**4. INDIVIDUALLY QUICK FROZEN (IQF)**

The breaded, catfish strips shall be IQF so the individual strips do not stick together and are completely covered with batter/breading after they are packaged and packed. The product temperature at the time of shipment and delivery shall not exceed 0°F.

**5. PREPARATION/COOKING METHODS**

Handling, preparation and cooking instructions for the end user must be declared and appear on individual bags (packaging material).

**6. METAL DETECTION**

Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures will be identified and described.

**7. FINISH PRODUCT EVALUATION**

The finished products shall be evaluated for cooked flavor, odor, color, and texture in accordance with established sampling and cooking procedures developed by the Contractor.

**B. PREPARATION FOR DELIVERY****1. PACKAGING AND PACKING**

- a. Packaging - The catfish strips will be packaged in twenty (20) 2-pound bags. The bags shall be closed by heat seal.
- b. Cases - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- c. Net Weight – Cases shall be packed into new 40-pound net weight shipping containers of a size to accommodate the product without slack filling or overfilling.
- e. Style and Size of Container – Only one size and style of bags and cases may be offered in an individual shipping unit.

**2. LABELING**

Both bags and cases will be labeled to include all information required by United States Department of Commerce (USDC) regulations and the required information listed below. Labels must not be able to be removed in an intact form.

- a. Bags – The following information must be on each bag:
  - (1) A traceability code that includes information regarding production establishment, production date and production lot.
  - (2) Nutrition facts based on actual nutritional analysis of the product
  - (3) Cooking Instructions (optional).
- b. Cases – The following information must be on each case:
  - (1) USDA Shield – The shield will be at least 2 inches high and will appear on top or on the principle display panel of each case
  - (2) The applicable contract number.
  - (3) A traceability code that includes information regarding production establishment, production date and production lot.
  - (4) Nutrition facts based on actual nutritional analysis of the product.
  - (5) Cooking Instructions.
  - (6) USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.
  - (7) Product Code: “A751”

**3. PALLETIZED UNIT LOADS**

All cases shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

**C. PRODUCT ASSURANCE****1. QUALITY ASSURANCE**

All breaded catfish strips (frozen) will be produced under the USDC, National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or HACCP Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

**2. DELIVERED PRODUCT**

- a. Delivery Unit - Each delivery unit will consist of 1,000 shipping containers with a net weight of 40,000 pounds.
- b. Sealing – All products must be delivered to AMS destinations under seal according to Section I. C. of this Announcement.

**3. WARRANTY AND COMPLAINT RESOLUTION**

- a. Warranty – The contractor will warrant that the product complies with all contractual requirements.
- b. Complaint Resolution – The contractor's technical proposal must provide the steps taken to resolve complaints received on the product, i.e., point of contact, cause and effect analysis, product replacement, monetary compensation and corrective and preventative actions taken.

**D. NON-CONFORMING PRODUCT**

The Contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of nonconforming product, 2) removal of any USDA markings, and 3) disposition of nonconforming product.

*MEG*